



# Birch

Restaurant & Bar

## Appetizers

- Birch Crab Cake ~ 13**  
A pan seared crab cake centered on top of applewood bacon & pesto grits  
Drizzled with a roasted red pepper honey puree & rémoulade
- Ahi Tuna ~ 12**  
Seared Yellow Fin Tuna in light Cajun spices, sliced thin  
Served with an Asian cucumber salad
- Asian BBQ Shrimp Skewers ~ 10**  
Shrimp marinated with Southern & Asian spices, skewered & grilled to perfection  
Served with Purple Asian salad & sweet chili sauce

- Carolina Beggars Purse ~ 10**  
Tender pulled Carolina spiced chicken nestled in a puff pastry  
Served with a Bourbon peach chutney
- Chicken Pesto Flatbread ~ 8**  
Grilled chicken, pesto, artichoke & sun dried tomatoes  
Served on warm flatbread with fresh mozzarella
- Sausage and Black Bean Dip ~ 10**  
Chorizo sausage, black beans, & three cheeses  
Served with fresh baked crustini
- Tomato Bruschetta ~ 8**  
Italian garlic rubbed baguette  
Topped with vine ripened Roma tomatoes, basil & balsamic glaze

## Soups & Salads

- Onion Soup Gratinée ~ 7**  
Caramelized Vidalia onions & sweet sherry broth,  
Topped with parmesan cheese, croutons & provolone cheese
- Birch Bean Chili ~ 8**  
Kidney & Great Northern Beans Chili  
Topped with green onions & shredded cheddar cheese
- Birch Apple Salad ~ 9**  
Granny Smith apples poached in a red wine reduction &  
Stuffed with cream cheese & sweet cranberries  
Placed on a bed of mixed greens & topped with spiced pecans

- Caesar Salad ~ 7**  
Chopped hearts of romaine topped with parmesan cheese,  
croutons & homemade Caesar dressing  
\*Add Chicken ~ 4  
\*Add Shrimp or Steak ~ 6
- Grilled Chicken Cobb Salad ~ 13**  
Grilled chicken, chopped eggs, bleu cheese crumbles,  
smoked bacon, Bermuda onions, avocados & diced tomatoes  
Tossed in homemade bleu cheese dressing
- Mixed Green Salad ~ 6**  
Baby mixed field greens with vine ripe tomatoes

**Choice of Dressings:** Honey Mustard, Balsamic Vinaigrette, Italian, Fat-Free Italian, Bleu Cheese, Ranch, Thousand Island, Raspberry Vinaigrette, Parmesan Peppercorn, Caesar

## Sandwiches

- Carolina Burger ~ 9**  
A half pound of Angus ground beef topped with  
slaw, chili, minced onions & mustard  
Served on a toasted Kaiser roll
- BBQ Chicken Sandwich ~ 8**  
Grilled chicken breast with smoked bacon, cheddar cheese, honey BBQ  
Served on herb focaccia bread
- Birch Crab Cake Sandwich ~ 13**  
Lump crab cake pan seared and topped with spicy rémoulade  
Served on a Kaiser roll

- Birch Grinder ~ 8**  
Hoagie roll toasted and layered with Smithfield ham, turkey,  
melted provolone cheese, coleslaw, and crispy fries
- Carolina Catfish Sandwich ~ 9**  
Southern fried catfish  
Served on toasted sourdough bread with spicy rémoulade
- Smoked Turkey Wrap ~ 8**  
Smoked turkey with fresh mozzarella cheese, lettuce, tomato  
Wrapped in a wheat flour tortilla

- Black Bean Burger ~ 9**  
Black bean burger served on wheat Kaiser Roll  
Served with sweet potato fries.

## Comforts of Home

- Mac & Cheese ~ 11**  
Bow tie pasta tossed in a cheddar, gouda, & parmesan cheese cream sauce  
\*Add chicken ~ 4  
\*Add shrimp ~ 6

- Birch Southern Meatloaf ~ 14**  
Served with an herb potato, tabacco onions, & honey demi

- Shrimp & Grits ~ 16**  
Large shrimp with variety of fresh ingredients  
Tossed in with creamy grits & topped with smoked gouda cheese

- Chicken & Dumplings ~ 17**  
This Southern delight features our  
creamy chicken stew with hearty dumplings  
Served in a puff pastry

- Carolina Catfish ~ 16**  
Served with a smoked turkey Hoppin' John rice,  
Granny Smith chutney, & a spicy rémoulade.

## Entrees

Served from 5:00pm—10pm

- Seafood Carbonara ~ 22**  
Scallops, shrimp, applewood smoked bacon sautéed with  
garlic, shallots tossed in fettuccini & finished white wine & cream.
- Brown Sugar Bourbon Salmon ~ 21**  
Atlantic salmon glazed with bourbon & brown sugar, roasted to perfection  
Served with sweet mash & crispy leeks
- Grilled Pork Tenderloin ~ 19**  
Marinated in olive oil and fresh herbs  
Served with Williams potato, & apple chutney
- Filet Mignon ~ 29**  
8 ounce center cut filet mignon  
Served with red bliss mashed potatoes & brandied portobello's
- Tuscan Grilled Chicken ~ 18**  
Two large chicken breast grilled  
Served with goat cheese & topped with fresh tomatoes & basil

- New York Strip ~ 24**  
12 ounce center cut steak  
Served with red bliss mashed potatoes, cabernet demi glaze & caramelized onions
- Pan Seared Rainbow Trout ~ 18**  
Seasoned with a hickory smoke and fresh herbs  
Served with Hoppin' John rice
- Parmesan Crusted Flounder ~ 19**  
Served with a pancetta and mushroom risotto  
Sauced with a caper butter beurre blanc
- Southern Glazed Chicken ~ 17**  
Half chicken marinated & roasted in a BBQ glaze  
Served with sweet mash
- Birch Crab Cakes ~ 27**  
Served with applewood bacon & pesto grits, honey glazed baby carrots  
Topped with a honey roasted red pepper coulis

- Pasta Pomodora ~ 14**  
Fresh roma tomatoes, garlic, basil, fresh mozzarella & white wine  
Sautéed together with a whole wheat penne pasta

When ordering, please remember that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*18% Gratuity will be added to your bill for groups of 6 or more.\*



## Champagne & Sparkling Wines

Tott's	Glass	Bottle		Bottle
Segura Viudas "Aria" Estate Brut		\$19	Mumm Napa, Brut Prestige	\$48
Zonin Prosecco Brut	\$6	\$20	Moët & Chandon, Imperial	\$125
			Moët & Chandon, Imperial, 1.87ml	\$34

## White Wines

	Glass	Bottle
Canyon Road Chardonnay	\$5	\$18
Meridian Chardonnay	\$5	\$18
Lindermans, South Africa Chardonnay	\$6	\$23
Clos du Bois, Chardonnay	\$7.50	\$25
Clos du Bois, Chardonnay, 375ml		\$15
Columbia Crest Grand Estates Chardonnay	\$7.50	\$28
Chateau St. Jean, Chardonnay, Sonoma	\$9	\$34
Sebastiani Vineyards, Chardonnay	\$8	\$30
Sterling Vintner, Chardonnay	\$9	\$35
Saintsbury, Chardonnay, Carneros	\$11	\$39
Saintsbury, Chardonnay, Carneros, 375ml		\$22
Ferrari-Carano, Chardonnay, Tre Terre	\$11	\$39
Ferrari-Carano, Chardonnay, Tre Terre, 375ml		\$20
Robert Mondavi Winery, Chardonnay	\$8	\$30
Kendall Jackson, Vintner California, Chardonnay	\$9.50	\$36
Canyon Road, Pinot Grigio	\$5	\$18
Meridian, California, Pinot Grigio	\$6.50	\$24
Pighin Friuli, Italy, Pinot Grigio	\$11	\$42
Canyon Road, Sauvignon Blanc	\$5	\$18
Kenwood Vineyards, Sonoma, Sauvignon Blanc	\$7	\$22
Kenwood Vineyards, Sonoma, Sauvignon Blanc, 375ml		\$14
Brancott Marlborough, Sauvignon Blanc	\$8	\$29
Casa Lapostolle, Sauvignon Blanc	\$8	\$29
Sterling, Sauvignon Blanc	\$11	\$41
Kim Crawford, Sauvignon Blanc	\$13	\$45
Beringer, White Zinfandel	\$7	\$24
Chateau Ste. Michelle, Riesling	\$7.25	\$28
Frolic, Riesling	\$6	\$19
Martin Codax, Albarino	\$9	\$34

## Red Wines

	Glass	Bottle
Canyon Road, Merlot	\$5	\$18
BV Coastal Century Cellars, Merlot	\$5	\$18
Meridian Vineyards, Merlot	\$6	\$22
Meridian Vineyards, Merlot, 375ml		\$11
Clos du Bois, Special Select, Merlot	\$10	\$38
Columbia Crest, Grand Estates, Merlot	\$7.50	\$28
St. Francis Vineyards, Merlot, Sonoma	\$14	\$52
Canyon Road, Cabernet Sauvignon	\$5	\$18
BV Coastal Estate Vintner's, Cabernet Sauvignon	\$5	\$18
Avalon, Cabernet Sauvignon	\$7	\$26
Penfold's Koonunga Hills, Cabernet Sauvignon, Australia	\$8	\$30
Casa Lapostolle, Cabernet Sauvignon	\$10	\$38
Aquinas, Cabernet Sauvignon	\$10.50	\$40
Estancia, Keyes Canyon Ranches, Cabernet Sauvignon	\$9	\$34
Sebastiani Vineyards, Cabernet Sauvignon	\$8	\$30
Merryvale, Starmont, Cabernet Sauvignon, Napa	\$13	\$50
Franciscan, Cabernet Sauvignon, Napa	\$11.50	\$45
Columbia Crest, Grand Estates, Cabernet Sauvignon	\$7.50	\$28
Alamos, Malbec	\$7.50	\$25
Rosemount Estate, Diamond Label, Shiraz, Australia	\$6.50	\$24
Redwood Creek, Pinot Noir	\$5	\$18
Mark West, Pinot Noir	\$8	\$30
BV Coastal Estate Vintner's, Pinot Noir	\$9	\$34
Estancia Pinnacles Ranches, Pinot Noir	\$9	\$34
La Crema, Pinot Noir, Sonoma	\$17	\$56
La Crema, Pinot Noir, Sonoma, 375ml		\$30
Kim Crawford, Pinot Noir	\$11	\$42
Marchesi De' Frescobaldi Castiglioni Chianti	\$11	\$40
Castello di Volpaia Chianti Classico	\$10	\$39

## Ports

	Glass	Bottle
Sandeman 20 year old Porto	\$12	
Fonseca Bin No. 27 Vintage Character	\$6	\$35
Harvey's Bristol Cream Sherry	\$10	

## Southern Hospitality

### Sweet Tea Spiked Palmer

Part sweet tea vodka, part lemonade with a twist,  
Refreshing, mmm...

### Mint Julep

A tablespoon of sugar, some mint leaves  
& a shot or two of Bourbon  
A little drink that will get you off to the races.

### The Hurricane

The Carolinas has the hockey team and the cocktail.  
Fresh orange juice, dark rum & a little passion fruit syrup.

### Moonshine Martini

Jr. Johnson's own special blend served straight up or  
on the rocks ... guaranteed to get your engines revvin'

### Southern Comfort® and Cola

The best of the best. Southern Comfort® and Pepsi®

~ All Juices are freshly squeezed. ~

## Beverages

Pepsi®, Diet Pepsi®, Sierra Mist®, Mountain Dew®, Sundrop®,  
Cheerwine®, Reeds Ginger Brews®, Evian Water®, Fiji Water®,  
San Pellegrino Mineral Water®, Perrier Sparkling Mineral Water®,  
Iced Tea, Coffee, Decaffeinated Coffee & Assorted Hot Teas

## Draft Beers

Bud Light®  
Samuel Adams Boston Lager®  
Heineken®

## Domestic Bottled Beer

Coors Light® Miller Lite®  
Budweiser® Michelob Ultra®  
Bud Light® Bud Light Lime® Rolling Rock® Yuengling®

## Imported Bottled Beer

Corona® Corona Light® Heineken®  
Heineken Light® Stella Artois® Guinness®  
Bass Ale® Ayinger Braü-Weisse® Labatt Blue®  
Foster's® Beck's® Pilsner Urquell®

## Specialty Bottled Beer

Sierra Nevada India Pale Ale® Fat Tire®  
Samuel Adams "Seasonal"® Flying Dog, Doggie Style® Blue Moon®

## Beers from the Carolinas

Carolina Blonde® Highland Gaelic Ale®  
Highland St Terese® Highland Kashmir IPA® Highland Oatmeal Porter®  
Angry Angelo® Hell's Belles® Bad Penny®

## NA Bottled Beer

O'Douls®

\* 18% Gratuity will be added to your bill for groups of 6 or more \*



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